

**§51.1178**

(b) The average juice content for any lot of fruit shall have not less than 9 percent total soluble solids, and not less than one-half of 1 percent anhydrous citric acid, or more than the permissible maximum acid specified in Table II of §51.1178.

**§51.1178 Maximum anhydrous citric acid permissible for corresponding total soluble solids.**

For determining the grade of juice, the maximum permissible anhydrous citric acid content in relation to corresponding total soluble solids in the fruit is set forth in the following Table II together with the minimum ratio of total soluble solids to anhydrous citric acid:

TABLE II

Total soluble solids (average pct)	Maximum anhydrous citric acid (average pct)	Minimum ratio of total soluble solids to anhy- drous citric acid
9.0 .....	0.947	9.50-1
9.1 .....	.963	9.45-1
9.2 .....	.979	9.40-1
9.3 .....	.995	9.35-1
9.4 .....	1.011	9.30-1
9.5 .....	1.027	9.25-1
9.6 .....	1.043	9.20-1
9.7 .....	1.060	9.15-1
9.8 .....	1.077	9.10-1
9.9 .....	1.094	9.05-1
10.0 .....	1.111	9.00-1
10.1 .....	1.128	8.95-1
10.2 .....	1.146	8.90-1
10.3 .....	1.164	8.85-1
10.4 .....	1.182	8.80-1
10.5 .....	1.200	8.75-1
10.6 .....	1.218	8.70-1
10.7 .....	1.237	8.65-1
10.8 .....	1.256	8.60-1
10.9 .....	1.275	8.55-1
11.0 .....	1.294	8.50-1
11.1 .....	1.306	8.50-1
11.2 .....	1.318	8.50-1
11.3 .....	1.329	8.50-1
11.4 .....	1.341	8.50-1
11.5 .....	1.353	8.50-1
11.6 .....	1.365	8.50-1
11.7 .....	1.376	8.50-1
11.8 .....	1.388	8.50-1
11.9 .....	1.400	8.50-1
12.0 .....	1.412	8.50-1
12.1 .....	1.424	8.50-1
12.2 .....	1.435	8.50-1
12.3 .....	1.447	8.50-1
12.4 .....	1.459	8.50-1
12.5 .....	1.471	8.50-1
12.6 .....	1.482	8.50-1
12.7 .....	1.494	8.50-1
12.8 .....	1.506	8.50-1
12.9 .....	1.517	8.50-1
13.0 .....	1.530	8.50-1
13.1 .....	1.541	8.50-1
13.2 .....	1.553	8.50-1

**7 CFR Ch. I (1-1-08 Edition)**

TABLE II—Continued

Total soluble solids (average pct)	Maximum anhydrous citric acid (average pct)	Minimum ratio of total soluble solids to anhy- drous citric acid
13.3 .....	1.565	8.50-1
13.4 .....	1.576	8.50-1
13.5 .....	1.588	8.50-1
13.6 .....	1.600	8.50-1
13.7 .....	1.612	8.50-1
13.8 .....	1.624	8.50-1
13.9 .....	1.635	8.50-1
14.0 .....	1.647	8.50-1
14.1 .....	1.659	8.50-1
14.2 .....	1.671	8.50-1
14.3 .....	1.682	8.50-1
14.4 .....	1.694	8.50-1
14.5 .....	1.705	8.50-1
14.6 .....	1.718	8.50-1
14.7 .....	1.729	8.50-1
14.8 .....	1.741	8.50-1
14.9 .....	1.753	8.50-1
15.0 .....	1.765	8.50-1
15.1 .....	1.776	8.50-1
15.2 .....	1.788	8.50-1
15.3 .....	1.800	8.50-1
15.4 .....	1.812	8.50-1
15.5 .....	1.824	8.50-1
15.6 or more .....	.....	8.50-1

**§51.1179 Method of juice extraction.**

The juice used in the determining of solids, acids and juice content shall be extracted from representative samples as thoroughly as possible with a hand reamer or by such mechanical extractor or extractors as may be approved. The juice shall be strained through cheese cloth or other approved straining device of extra fine mesh to prevent passage of juice cells, pulp, or seeds.

**Subpart—United States Standards for Grades of Peaches**

SOURCE: 69 FR 9191, Feb. 27, 2004, unless otherwise noted.

GRADES

**§51.1210 U.S. Fancy.**

“U.S. Fancy” consists of peaches of one variety which are mature but not soft or overripe, well formed and which are free from decay, bacterial spot, cuts which are not healed, growth cracks, hail injury, scab, scale, split pits, worms, worm holes, leaf or limb rub injury; and free from damage caused by bruises, dirt or other foreign

## Agricultural Marketing Service, USDA

## §51.1214

material, other disease, insects or mechanical or other means. In addition to the above requirements, each peach shall have not less than one-third of its surface showing blushed, pink or red color.

### §51.1211 U.S. Extra No. 1.

Any lot of peaches may be designated “U.S. Extra No. 1” when the peaches meet the requirements of the U.S. No. 1 grade: *Provided*, That in addition to these requirements, 50 percent, by count, of the peaches in any lot shall have not less than one-fourth of the surface showing blushed, pink or red color.

### §51.1212 U.S. No. 1.

“U.S. No. 1” consists of peaches of one variety which are mature but not soft or overripe, well formed, and which are free from decay, growth cracks, cuts which are not healed, worms, worm holes, and free from damage caused by bruises, dirt, or other foreign material, bacterial spot, scab, scale, hail injury, leaf or limb rubs, split pits, other disease, insects or mechanical or other means.

### §51.1213 U.S. No. 2.

“U.S. No. 2” consists of peaches of one variety which are mature but not soft or overripe, not badly misshapen, and which are free from decay, cuts which are not healed, worms, worm holes, and free from serious damage caused by bruises, dirt or other foreign material, bacterial spot, scab, scale, growth cracks, hail injury, leaf or limb rubs, split pits, other disease, insects, or mechanical or other means.

### TOLERANCES

### §51.1214 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the following grades, the following tolerances, by count, based on a minimum 50-count sample, except when packages contain less than 50 fruit, a minimum 25-count sample shall be examined, (when packages contain less than 25 fruit adjoining packages shall be opened to obtain the 25-count minimum sample), are provided as specified:

(a) *U.S. Fancy, U.S. Extra No. 1, and U.S. No. 1 grades*—(1) *For defects at shipping point.*<sup>1</sup> 10 percent of the peaches in any lot may fail to meet the requirements of the specified grade: *Provided*, That included in this amount, 5 percent shall be allowed for defects causing serious damage, including in this latter amount not more than 1 percent for peaches which are affected by decay.

(2) *For defects en route or at destination.* 14 percent for peaches in any lot that fail to meet the requirements of the grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for defects listed:

(i) 10 percent for permanent defects;

(ii) 7 percent for defects causing serious damage, included therein not more than 5 percent for serious damage by permanent defects and not more than 2 percent for decayed peaches.

(3) *For color*—(i) *U.S. Fancy grade.* 10 percent for peaches in any lot which fail to meet the requirements of the grade:

(ii) *U.S. Extra No. 1 grade.* Individual packages may contain not less than 40 percent of peaches which meet the requirements of the grade: *Provided*, That the entire lot averages not less than 50 percent.

(b) *U.S. No. 2 grade*—(1) *For defects at shipping point.* 10 percent of the peaches in any lot may fail to meet the requirements of this grade: *Provided*, That included in this amount not more than 1 percent for peaches which are affected by decay.

(2) *For defects en route or at destination.* 14 percent for peaches in any lot that fail to meet the requirements of the grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for defects listed:

(i) 10 percent for permanent defects;

<sup>1</sup>Shipping point, as used in these standards, means the point of origin of the shipment in the producing area or at port of loading for ship stores or overseas shipment, or, in the case of shipments from outside the continental United States, the port of entry into the United States.